

**M/V ZENITH Vessel Sanitation Inspection Report**  
**Saturday 6<sup>th</sup> July 2002 – Port of New York**  
**CORRECTIVE ACTION TAKEN**

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**1 Food Service General**

Recessed grout and chipped deck tiles were noted in a number of areas. The cove tiles under equipment were soiled.

Corrective Action Taken: Corrected.

**2 Main Galley**

A porous gasket was noted on the Ice bin Lid of the small Ice Machine. Water was noted when the gasket was pressed.

Corrective Action Taken: Completed.

**3 Main Galley-Clean Storage Locker**

Several buckets were stored on the deck. A mop was stored in a bucket in this area.

Corrective Action Taken: Corrected.

**4 Main Galley**

Cream Cheese Flowers were tested at 55°F in an undercounter refrigerator.

Corrective Action Taken: Corrected.

**5 Food Service General**

A review of the logs noted foods placed in the blast chiller at temperatures of 90°F, 100°F, 120°F, and 130°F. The logs noted that foods were removed from the blast chiller at 50°F and 100°F. These logs were from 6/30/02-07/04/02. Examples of this are as follows: Leg of Lamb placed in unit at 190°F @ 20:50 and removed @ 21:40 @ 100°F for the midnight buffet; Chicken Liver placed in the unit @ 150°F at 5:15 PM and removed @ 8:45 PM @ 50°F; Pork Leg placed in unit at 120°F @ 2:45 PM and removed @ 4:40 PM @ 100°F.

Corrective Action Taken: New Forms received from USPH. Forms were filled out and are in use.

**6 Pastry**

Cheese Cake was tested at 55°F in a refrigerated trolley at 9:30 AM. The cakes came out of the oven at 5:00 AM. These cakes were covered in the trolley.

Corrective Action Taken: Corrected

**7 Pastry**

The oven lights were not working.

Corrective Action Taken: Corrected.

- 8        **Pastry**  
A leak was noted at the waste line of the handwash sink.  
  
Corrective Action Taken: Corrected.
- 9        **Bakery**  
The light bulb in the upright refrigeration unit was not shielded or shatter-resistant.  
  
Corrective Action Taken: Corrected.
- 10       **Bakery**  
A knife and pastry brush were soiled and stored with clean items in the utensil drawer.  
  
Corrective Action Taken: Corrected.
- 11       **Bakery**  
Exposed insulation was noted around the handle of the upright oven.  
  
Corrective Action Taken: Corrected.
- 12       **Bakery**  
The undersurface of the dough roller belt was stained  
  
Corrective Action Taken: Corrected.
- 13       **Ice Cream Station**  
The dipper well faucet valve was not working.  
  
Corrective Action Taken: Corrected.
- 14       **Elevator-Aft**  
The deck covering in the elevator was damaged.  
  
Corrective Action Taken: Corrected.
- 15       **Hot Galley**  
The tasting spoons were dispensed with the food/lip contact surface exposed to contamination.  
  
Corrective Action Taken: Corrected.
- 16       **Hot Galley**  
The food contact surfaces of the ovens were difficult to clean due to gaps and crevices.  
  
Corrective Action Taken: Corrected.

- 17      **Hot Galley**  
The areas around the grill grease chutes were difficult to clean.  
  
Corrective Action Taken: Corrected.
- 18      **Hot Galley**  
The areas around the grill grease chutes were soiled with grease residue.  
  
Corrective Action Taken: Corrected.
- 19      **Soup Area**  
The drain line for the Combi oven was directed to the deck.  
  
Corrective Action Taken: work in progress to rectify, Miami Office has been notified.
- 20      **Soup Area**  
Pooled water was noted on the deck around the Combi oven.  
  
Corrective Action Taken: work in progress to rectify, Miami Office has been notified
- 21      **Starboard Dishwash/Glasswash**  
The wash temperature was 150°F at the glasswash unit while the Manufacturer recommends a minimum of 160°F. This unit was not in use at the time and this was corrected during the inspection.  
  
Several plates passed through the final rinse compartment before the spray arms activated the water flow. The right activation arm was stuck in the open position. This was corrected during the inspection.  
  
Corrective Action Taken: Corrected.
- 22      **Main Galley Pot Wash**  
A data plate was not provided at the machine  
  
Corrective Action Taken: Corrected.
- 23      **Crew Pot Wash**  
The pot wash machine was out of order.  
  
Corrective Action Taken: Corrected
- 24      **Crew Galley**  
Mold stain was noted on the gaskets of the undercounter refrigerator.  
  
Corrective Action Taken: Corrected.

- 25      **Crew Galley**  
The 2-door reach-in refrigerator was out of order.  
  
Corrective Action Taken:? Chief Engineer.
- 26      **Crew Galley**  
The fryer coils were soiled with black food residue.  
  
Corrective Action Taken: Corrected.
- 27      **Crew Galley**  
The grill drip pan housing was difficult to clean.  
  
Corrective Action Taken: Corrected
- 28      **Crew Galley**  
The grill drip pan housing was soiled with food residue.  
  
Corrective Action Taken: Corrected
- 29      **Crew Galley**  
The vinyl deck tile around the buffet was damaged. A gap was noted between the buffet and the deck. This area was noted covered. Damaged deck tiles were noted at the door threshold.  
  
Corrective Action Taken: Work in progress.
- 30      **Crew Dishwash/Glasswash**  
This area was excessively hot.  
  
Corrective Action Taken: Work in progress to rectify problem.
- 31      **Staff Mess Pantry**  
The cupboards plastic wrap dispenser was difficult to clean.  
  
Corrective Action Taken: Work in progress for new installation.
- 32      **Indonesian Mess**  
Wet rags were noted in a bucket. The sanitize solution was not set-up.  
  
Corrective Action Taken: Corrected
- 33      **Butcher**  
Eight adult roaches were noted on the deck between the saw blade unit and the meat grinder. One roach was noted on the preparation counter in this area.  
  
Corrective Action Taken: Extra attention was given to the area. Eco Lab was notified immediately to take action to treat and monitor the area when the vessel is visiting every Saturday in New York. Miami Office was notified and the IPM Program was

reinforced.

34 **Poultry Preparation**

Two juvenile roaches were noted on the deck near the deck drain.

Corrective Action Taken: Extra attention was given to the area. Eco Lab was notified immediately to take action to treat and monitor the area when the vessel is visiting every Saturday in New York. Miami Office was notified and the IPM Program was reinforced.

35 **Poultry Preparation Side Room**

The deck tile in the corner near the door was damaged.

Corrective Action Taken: Corrected.

36 **Vegetable Preparation**

The potato peeler was labeled not in use. The gasket was fixed with sealant. This area was not easy to clean.

Corrective Action Taken: Correction in progress.

37 **Vegetable Preparation**

A soiled knife was stored in the drawer with clean items.

Corrective Action Taken: Corrected

38 **Fish Preparation**

The saw blade unit was posted not in use.

Corrective Action Taken: Corrected

39 **Fish Preparation**

Corrosion and peeling paint were noted in the cabinet under the blade saw unit.

Corrective Action Taken: Corrected

40 **Provision Cleaning Locker**

The cleaning locker across from the ice cream walk-in unit was not labeled.

Corrective Action Taken: Corrected

41 **Provision Corridor**

Peeling paint and bare steel were noted in this area.

Corrective Action Taken: Work in progress.

- 42      **Crew Bar Pantry**  
The ice bin lid was stained from mold.  
  
Corrective Action Taken: Corrected
- 43      **Crew Bar Pantry**  
The overhead spray valve was stuck in the on position. This was corrected during the inspection.  
  
Corrective Action Taken: Corrected.
- 44      **Crew Bar Pantry**  
A waste receptacle was not provided at the handwash sink.  
  
Corrective Action Taken: Corrected.
- 45      **Lido**  
There were non-easily cleanable fixtures such as pipes and electrical outlets located on the bulkheads.  
  
Corrective Action Taken: Corrected.
- 46      **Lido - Dishwash**  
The right final rinse nozzle on the starboard dishwasher had an erratic spray pattern.  
  
Corrective Action Taken: Corrected.
- 47      **Lido – Dishwash Area Starboard**  
There was condensate noted on the deckhead within this area.  
  
Corrective Action Taken: Corrected.
- 48      **Potable Water**  
There were four non-consecutive days during a six month period in which the Halogen level was below 0.2 PPM for more than an eight hour period. There was no notation explaining this event.  
  
Corrective Action Taken: Corrected
- 49      **Ventilation**  
The condensate collection pans could not be accessed for cleaning, inspection, and maintenance.  
  
Corrective Action Taken: Corrected.
- 50      **Potable Water**  
The testing was being performed on the backflow preventers; however the pressure differential between the valves was not being noted.

Corrective Action Taken: Corrected.

51 **Lido Potwash**

The drain seal of the rinse compartment in the three-compartment sink was not working.

Corrective Action Taken: Corrected.

52 **Pool Bar**

The decking underneath the bar counter/equipment was dirty.

Corrective Action Taken: Corrected.

53 **Cova Café Bar**

The decking underneath the bar counter/equipment was dirty.

Corrective Action Taken: Corrected.

54 **Corrective Action Statement**

In developing the Corrective Action Statement for this inspection, critical-items deficiencies (designated with yes in critical column (worth 3-5 points), whether debited or not, should include Standard Operation Procedures and Monitoring Procedures implemented to prevent the recurrence of the critical deficiency.

Prepare Corrective Action Statement as a word processing or spreadsheet file, which will be sent to USPHS/VSP as an email message attachment. Please email Corrective Action Statement to: VSP@CDC.GOV.

55 **Cova Café Bar**

This handwash station has an intervening door between it and the bar counter.

Corrective Action Taken: Corrected.